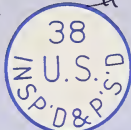


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MEATS WITH APPROVAL

through
Federal
Inspection X

TEAMWORK for Better Meats

Meat is one of this country's favorite foods. It is nutritious and satisfying—and we *like* it. Moreover, we are confident that our meats are clean and wholesome: Today, over 80 percent of them carry the U.S. Department of Agriculture stamp of approval, and most of the rest are marketed under State or local supervision.

Our confidence in meat is sustained by continual efforts of a 3-way team: The farmer, the meatpacking and processing industry, and the Government.

Since 1906, the meat marketed across State lines has been safeguarded by Federal inspection, with close cooperation of industry. This inspection service extends not only to fresh meats but also to canned meats, cured and precooked meat products, and frozen meats or meat dishes.

What Does Meat Inspection Do for You?

Federal Meat Inspection is one of the first services by the Federal Government set up to protect consumers. It is a service that today helps to safeguard the health of nearly 200 million people.

To consumers, Federal Meat Inspection not only means health protection, but also pocketbook savings.

To all whose livelihood depends on meat, inspection is a valuable goodwill asset, helping to keep demand for meat steady, year after year.

In addition, nationwide confidence in a wholesome meat supply is a nutritional advantage. Meat gives us a considerable part of the top-quality protein that we need. It also provides energy, and important minerals and vitamins besides . . . notably, iron, niacin, thiamine, riboflavin, and vitamin A.

About Meat Inspection

On June 30, 1906, Congress enacted the law requiring Federal supervision over cleanliness, wholesomeness, and truthful labeling of meat and meat food products marketed in interstate commerce.

The Secretary of Agriculture is responsible for maintaining the service and issuing its regulations. The work is done by the Meat Inspection Division in the Agricultural Research Service of the Department of Agriculture.

Only highly trained inspectors—many of them



You can shop with confidence because . . .

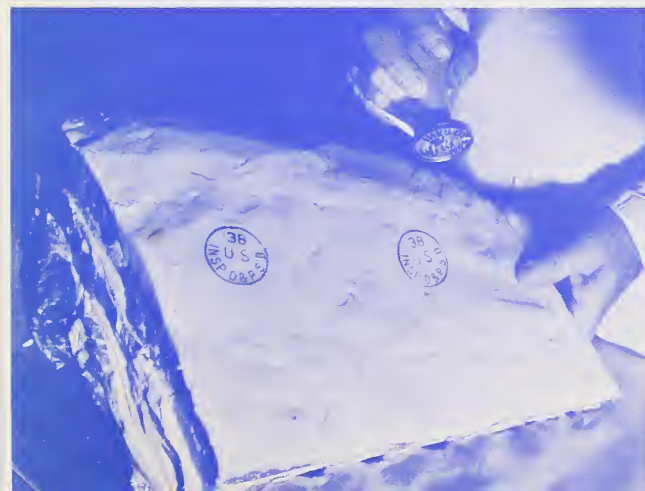
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. . . the Federal stamp of approval . . .

N-10140

. . . means wholesome meats for your family.

75518-B



graduate veterinarians—are assigned to duty in meatpacking and processing plants.

Inspection work begins with live animals resting in holding pens, and continues through examination of each carcass . . . with supervision of each stage of curing, canning, or other processing . . . with sanitary inspection throughout the plant . . . with Federal laboratory checkups of samples of food products, ingredients, materials, even paint used on plant walls and cord for stringing cured meats.

The Federal inspection service also confirms accuracy of labels, so that words and pictures give an exact description of food contents—in wieners, other sausages, and all other meat food products.

SIGNS OF APPROVAL

Final approval on carcasses and large meat cuts is shown by a small round purple stamp with the letters "U.S. INSP'D & P'S'D." followed by a number that identifies the establishment where the meat was prepared.

The same assurance in print, "U.S. Inspected and Passed by Department of Agriculture," is on the label of federally inspected canned meat and other meat products, including frozen meat pies and meat-and-vegetable plates.

These signs of approval are dependable because of the strict and practical regulations, the high caliber of the inspection staff, and full cooperation of all concerned.

So today when you purchase meats—either fresh, processed, or canned—from your grocer or retail meat counter, look for the round stamp that shows USDA approval. You won't find it on every retail cut, but dealers who handle inspected meats will point out that it appears on every wholesale cut or carcass. You can buy and eat such meat with confidence that it is good and wholesome. (If your city or State has a meat inspection program, you should become familiar with their programs and the markings used to identify inspected product.)

Prepared by
MEAT INSPECTION DIVISION
Agricultural Research Service

Washington, D.C.

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FIGURE FACTS

Each of us eats about 160 pounds of red meat a year, on the average . . . one reason this is one of the best fed nations in the world.

Meat is the leading item in family food budgets . . . claiming about one-fourth of our food money.

Federal meat inspectors provide continuous supervision in about 1,600 packing and processing plants . . . where more than 107 million animals are slaughtered each year and the meat processed.

U.S. livestock rates among the healthiest in the world. Most animals submitted for slaughter at federally inspected plants are healthy. However, 8½ percent show some condition that makes them—or parts of the carcasses—unfit for human food. These animals or parts never get into food channels. Only safe, wholesome meat is passed by Federal meat inspectors. You can buy it with confidence.

In a year, Federal meat inspection chemical and biological laboratories test some 145,000 samples of meat and other ingredients, and other items used in packing and processing. This helps meat inspectors judge acceptability of your meat products.

Meat inspection last year approved for accuracy over 46,000 new labels and sketches to identify meat products.

Federal meat inspection is financed by the Federal Government. It costs about 15 cents a year for each of us . . . less than a dime for every 100 pounds of meat we buy.

The Federal mark of approval is printed on labels of canned, frozen, or other meat products. N-17273

